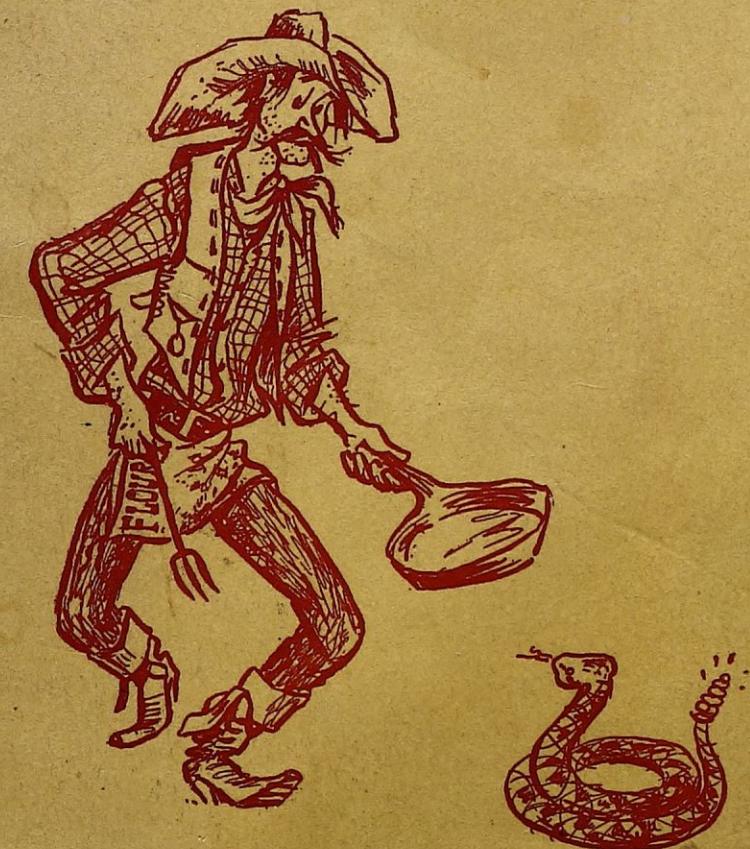


# MOJAVE - - HIGHLIGHTS

# **RATTLESNAKE RECIPES**

## These are Mojave Masterpieces

By "DESERT HOLLY" TED and "ON DE ROCKS" MAC  
Concocters Extraordinaires



# RATTLESNAKE RECIPES

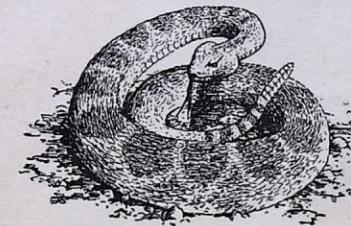
By

"Desert Holly" Ted

and

"On de Rocks" Mac

Cover by o. e. l. graves



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By Ted Hutchison  
Barstow, California

## FOREWORD

Unless you catch your own, rattlesnakes should always be procured from reputable dealers. Disreputable ones might palm off on you inferior garter snakes and other such varmints which do not have the full noisome savor essential to supreme cuisine. If in doubt always ask for the carcasses that still have the rattles attached and you can be sure of getting your meat.

Different chefs like different kinds of twisters depending on the results desired. Rattles that taper to a point denote a youngster with delicate, almost evanescent meat, juices and tang, while rattles that are even all the way through show a snake that knows its way around and can give you a bite of something really tasty.

To dehide a rattlesnake: This chore can be done in several ways. Some prefer to dehide after life has departed in some manner or another. Dudes usually scare them to death in their cowboy getups. Prospectors render them senseless by tapping soundly with pick or shovel. Medicine men charm them and undress them while in a trance. My two favorite methods are as follows: Of course if I can find a zippered skin type that's a cinch. You loosen his collar button, unzip his hide, blow smoke in his eyes, holler vamoose and there you have it. Keep an empty chipmunk hole handy for him to climb in till you need his meat. Another slick trick is to dangle a ripe red cactus apple before his eyes. When he strikes, quickly slip noose of yucca hemp over his jaws. Remove apple core and insert funnel. Now head him into a Mojave breeze. When inflation is at bursting point, cut the hemp and as snake turns inside out catch the meat. Store in deep freeze to tenderize. Nail hide, rattles, head and all to east side of desert shack. When dry reel on TNT can. These skins bring fancy prices from city slickers and eastern tenderfoot dudes.

To filet a rattlesnake simply take your trusty toadstabber, hone on a handy piece of lava, then on the sole of your boot and carve out the backbone and ribs. Don't discard the bones—Oh, no! They make delicious Potage Mud Pots and then the vertebrae strung on a piece of Colorado River hemp make an unique and desirable necklace, while the ribs are excellent toothpicks. In fact, by using a selection of ribs, you can render out "Home on the Range" very effectively while reflectively picking your teeth after indulging in Rattlesnake Pioche. The skins make excellent belts, wristbands, shoes, purses, etc., etc., etc., while the rattles can nicely fringe that western jacket you just got hooked for.

These recipes should all be tested and tasted and have been gathered by Desert Holly Ted and myself (On de Rocks Mac).

Ted is the brains, who tosses around all the four bit handles for these titles and stuff with which these snake nite mares are concocted. I don't use the big words too good, but I know a good snake mulligan when I taste one. We collect recipes day or night wherever we are. We both prospect a great deal. Ted looks for desert shrubs and seeds; yours truly is on the lookout for pert rocks, gold and rich widows. Prospectors, sheepherders, desert rats and Indians are all good prospects to inveigle recipes from. Also we find them written on cavern walls and in sealed bottles floating on dry lakes. These are our favorites which we pass on to you. You may know a good one to try out on Ted and me. If so wrap it carefully and forward to us COD (caught on desert). Now you tell one, dip in and eat hearty.

MAC



### MOJAVE COCKTAIL

This concoction is well accepted in most desert chuck houses. Try it and you, too, may be overcome with its savor. First secure two yards of tender half-grown sidewinders. Dehorn and remove rattles, saving these. Filet the carcasses and tenderize by gently pounding with Indian war club. Place in battered top half of prospector's double boiler. Parboil till tender and tinted a rich pink over flame of desert lightning. Sauce is made in following manner:

- 2 ponies of sotol juice (tequila)
- 4 red peppers diced and screened fine
- 1 dash vinegar distilled from cactus apples
- 1 shake wild onion salt
- 2 medium ladles Death Valley tomatoes catsup
- 2 shakes Salton Sea salt
- 1 pinch cactus pepper

Dump all this stuff in large fingerbowl and stir slowly so friction don't cause it to ignite. Chill and pour over sidewinder meat. Serve in small beer mugs. Garnish with sidewinder horns and rattles.



### TOURIST'S DELIGHT

This is a quicky that can be fluffed up while repairing a blowout. Prepare a batter of buzzard's eggs and biscuitroot flour seasoned with epsom salts and bugbane. Dip pieces of rattlesnake in this and lay on hot pavement. Fry for five minutes and then turn and scorch another five. It relieves the monotony of tire changing and builds up the strength after heavy exertion.

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### RATTLESNAKE BORON

- 1 3" thick tray borax from Boron
- 4 yards rattlesnake filets
- 1 gob mule butter
- peppergrass sauce

Take chill off the borax in tray and then heat until reflection will blister nose at 8 inches in  $\frac{1}{2}$  minute. Cut rattlesnake filets in  $\frac{1}{9}$ th yard pieces and drop on borax which is good flux. Turn often and when done arrange on top of any oil drum, dotting with mule butter. As you gobble it down dip in peppergrass sauce.



### BAKED RATTLESNAKE A LA CLOUDBURST

You may visit the desert for years and never be fortunate enough to indulge in this gourmet's delight but patience will be rewarded and eventually you can have your fill.

During a cloudburst select nice, prime rattlesnakes floating by as you are trying to save your desert shack from washing away. Clean carefully but do not skin. Cut into pieces exactly a quarter of a yard long and stuff with the following dressing (if you come out with some short pieces sew them together with yucca fiber):

- 4 cups mesquite bread
- 3 sprigs Mojave stinkweed
- 1 pony sherry
- 1 pocketful grassnuts
- 2 horn spoons Argus onions chopped
- 1 cake pinon pine with pitch
- 14 leaves Panamint sage rubbed fine
- 1 teaspoon peppergrass seed ground
- Sagebrush ashes to taste

Into a bed of cherry red greasewood root coals chuck the rattlesnake after having rolled each piece in a gob of mud left by the cloudburst. Bake two to three hours and crack open with prospector's pick. Garnish with locoweed.

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## POTAGE MUD POTS

Nilanders, Imperialists and Calexicans consider this the outstanding delicacy of its kind and are most meticulous in its preparation. Never vary from the norm and you can't go wrong.

1 old Indian olla found in the hills, under a mesquite, in a sand dune or where have you.  
1 to 2 rods sand food, diced  
Fresh bones with plenty of meat on them from about five yards prime sidewinders.  
1 Indian basket thorn apples  
5 wild onions  
80 leaves and sand verbena  
7 vinegaroons  
23 whiskey button cactus  
1 mud pot

Mix mess together in olla. Place in bubbling mud pot over night. The mud pot will supply enough alkali and puree of clay to season generously. Serve with Beaver Dan breadroot sticks. This certainly makes a thick filling soup of an attractive muddy color very helpful in the internal treatment of lead poisoning contracted in heated arguments or for poultices for blister bug blisters.

## JARDINIERE AMARGOSA

Properly prepared this is a seldom seen dish for the ingredients must be right fresh to impart the correct savor.

1/2 iron kettle Amargosa River water from just south east of Saratoga Springs.  
1 handful wild garlic  
3 sticks squaw tea from Funeral Range  
1/2 cupel jackass drippings  
2 yards rattlesnake fileted and cut in inch pieces  
7 bitterroot  
1/3 bush peppergrass  
2 horn spoons bunchgrass seed.  
If water isn't alkali enough add Saratoga alkali to taste.  
Stir with greasewood stick.

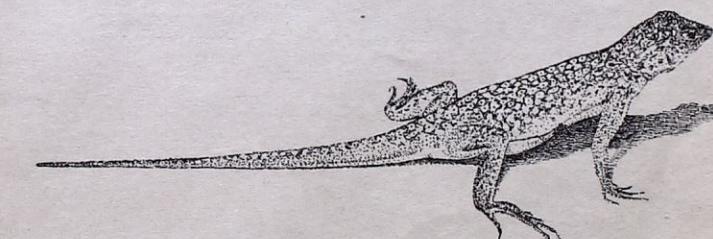
Hang pot from tripod over brisk saltbush fire. Fling in half cupel with jackass drippings removing bits of cupel after drippings are melted. Add the diced rattlesnake filets and bunchgrass seed. Stir vigorously until well browned. Add wild garlic and saute lightly. Slowly add water, squaw tea and peppergrass by alternate handfuls (good way to wash the hands) and simmer for seven hours. Serve bubbling hot in rusty tin cans. Be sure and use the creosote greasewood as this imparts an unusual flavor to the whole and is beneficial as it is a drastic stomatic.

## PANAMINT POT PIE

This dilly of a dish is almost an extinct rarity although the implements are still available to prepare it. It was in high favor when the charcoal kilns were charcoaling in Wildrose Canon.

Cut enough pinon pines and junipers to fill one of the Wildrose kilns, carefully saving any rattlesnakes encountered. Pack wood into kiln in the best approved manner.

To each person allow a yard and a third of rattlesnake flayed from the skin and the bones. Also allow three horn spoons pinon nuts to each participant. Season tastefully with gunpowder and dry powdered locoweed as you arrange with ingredients in layers in miner's pan. Cover with mesquite pastry dough studded with wildrose pips. When charcoal is three fourths burned climb into kiln and place the pans where they will catch the salubrious resins dripping from the ceiling. When charcoal is done so is this delicacy. Serve on charcoal strips. Charcoal is very good because it absorbs any stray odors.



## SMOKED RATTLESNAKE

Dip rattlesnake filets in nitro-glycerinous solution of bentonite, borax and Glauber's salts until well coated. Hang on singletree over smokestack of any handy smelter. The many different fumes, especially sulphur, do untold things to add to already heady flavors. Pack in wild gourds or coyote melons with alternate layers of dog fennel. This is a good insecticide and will keep out the bugs as well as impart a high aroma to the meat. Possible prospective remedy for worms.

The following two recipes come from rival metropolises and, although it adds up to the same thing, citizens or denizens of each community vociferously maintain the recipe of their locale. Cases of lead poisoning, sometimes fatal, have been known to develop in the controversy. Try them and see if you can tell any difference in the end.

### ARIZONA SUPREME A LA SALOME (WHERE SHE DANCED)

Salamanders particularly bellow about the tenderness of their rattlesnakes because of the almost exclusive diet of local bullfrogs decrying the stringiness of the Quartzite skin and bone crawlers while the Quarzitters maintain the exercise their champions get chasing down varmints increases the flavor and gives you something besides pap to gum on.

Season locoweed flour generously with Hassayampa alkali and ground pepperglass seed. Put in old ore sack and shake vigorously with several rattlesnake filets. Brown filets delicately in axle grease over crucifixion thorn fire. Drain on absorbant gunny sack and serve with scorpion sauce, scalloped hog potatoes and miner's lettuce salad.

### ARIZONA SUPREME AU QUARTZITE

3 yards sidewinder  
1 lb. coffee can of cooked tepary beans  
1/4 side javelina bacon  
17 wild onions  
3 chinch weeds  
blasting powder to taste  
water from S-H Mountains  
2 gallons quartzite stones the size of walnuts.

Note: These stones are carefully saved for reuse for the claim is that the more times they have been used the more oloriferous and savory the broth. Rumor has it that one of Arizona's outstanding and explosive family feuds was over who should inherit great uncle prospector Pete's original and intact set of Arizona Supreme quartzite stones.

Heat quartzite red hot in mine bucket and drop in pieces of diced bacon and rattlesnake stirring diligently with stick of dynamite until meat is crisp and brown. Remove quartzite and reheat. Add beans, onions, chinchweed and blasting powder. Use enough S-H water to cover. Drop in some quartzite pieces to bring to boil and slowly add others so that brew simmers for exactly three hours and seventeen minutes. Some claim two ponies of tarantula juice adds to the flavor. Ladle into desert turtle shells and serve hot carefully avoiding the stones when eating.

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### JERKED RATTLESNAKE

Some people think the best way to jerk a rattlesnake is to grab two of them behind the ears and before the tails so as they are belly to belly. They then jerk and jerk and jerk so the two rattlesnakes do nice belly flops. Others think you should grab by the rattles and jerk like a whip until the head flies away. We tell you, the snakes are liable to resent this.

1 handful Baboquivari chiltepin  
1 half dozen wild garlic

1 dipper Bristol Lake alkali or two gallons Salton sea water.

Scout around an old Indian camp until you find an abandoned mortar and pestle. Pound the chiltepin and garlic to a paste. Add the alkali and two gallons Colorado River water or if you use the Salton sea water just dump pounded garlic and chile into it. Dip rattlesnake filets into this solution and hang on ironwood branches until completely dried. Cord in attic like firewood. Any type of rattlesnake is good for making jerky—mountain, woods, plains or sidewinder.



### RATTLESNAKE PEMMICKAN

Save skins very carefully for the preparation of this recherche preparation. Hang a freshly killed rattlesnake to a smoke tree by driving a Bowie knife through the neck. Grab skin by the ears and pull downward turning the skin insideout as you remove it. Hang in sun for a day, cleaning off all adhering fat and flesh. Turn skin right side out and stuff with screened yucca ashes until ready to use. This makes fine casing for pemmican sausages.

Into an arrastre throw five parts rattlesnake jerky, three parts dried saguaro apples, two parts parched ironwood beans, two parts scurf pea, thirteen death camas roots dried and three old shoes. Hitch up the jackass and let him pull the stone around until ingredients are ground to a meal. To each bucket of the above mix in thoroughly two double handfuls fine rendered mountain sheep tallow. Store in rattlesnake skins until used. A couple of jiggers makes a full meal. Excellent for thickening soups, stews and beer muscles.

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## CANAPES PIOCHE

Spread screwbean crackers well with jackass butter. Cover with strips of smoked rattlesnake. Garnish with rattlepod loco-weed. Center small mescal on hors d'oevres tray. Impale toasted grasshoppers and Mono Lake shrimp on the thorns and arrange canapes, roasted jajobas or goat nuts and kippered desert migratory minnows on rest of tray. Garnish with jackass clover. The rattlesnake ribs make fine toothpicks to pick up the minnows. Serve with genuine Shoshone Red-Eye.



## POPPED RATTLESNAKE AU T.N.T.

If you want something good and worth your efforts whip up this recipe to munch on with your blackjack game. Select a nice granite boulder. Take your single jack, or double jack if in a hurry. Drill a hole with star drill through boulder. Plug on end with dried cactus apple. Tamp in fair slug of black powder. Now you lariat six fat diamondback rattlers. Dunk in boiling heavy water and skin. Filet and cut into three pennyweight pieces. Dump these in sluice box with batter of half nitroglycerin and blasting powder. Add dash of finely mortared cinnabar (desert paprika). Slice two sticks of A-1 dynamite in thin wafers. You should now cut piece of fast burning fuse and place in hole full length. Tamp in few pieces of rattlesnake and follow with dynamite wafer. Repeat until hole is full. Tie end of hole tight and light fuse. Beat it to other side of boulder and catch popped rattlesnake in rusty ore bucket. Season with molten goose grease and epsom salts. Equip guests with rubber gloves and serve. Note: If served at slumber party be sure to grease latch and hinges on Chick Sales.

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## HORS D'OEVRAS LAS VEGAS

Marinate strips of kippered rattlesnake in axle grease. Roll and fasten with cottonball cactus spines. Thread on arrowweed skewer and toast over smouldering burro chips. The smoky flavor is exotic. You have no idea how delicious these are served hot with straight shots of the best panther milk.



## RATTLESNAKE CALICO OR RATTLESNAKE TAILS GLACE

### 14 Rattlesnake tails

Make figure S hooks out of bailing wire. Skin the tails but do not remove the rattles. Hook tails with S hook just below the rattles so the latter will be straight up. Hang on piece of strap iron and suspend over burning mine shaft. Ascending fumes lusciously sear into the tails and the melting rattles delicately glaze them over holding in even the most ephemeral savors. Serve on toasted slices of pineapple cactus garnished with wolfberries and toadstools.

## HOPSCOTCH

This is a companion creation of Rattlesnake Calico.

14 rattlesnakes minus tails  
1 scoop jumping beans  
1 whiskey flask juniper berries  
Loadstones  
Turtle lard  
Saleratus and birdpepper to taste.

Skin and clean rattlesnakes and cut into span lengths. Stuff with other ingredients—one loadstone to each piece. Heat a large scoop shovel, grease with turtle lard and gently lay on the pieces of rattlesnakes. The jumping beans will turn them over for you and the loadstones keep them from flopping out of the shovel.

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### RATTLESNAKE GRAND CANON AU THUNDERSTORM

Season rattlesnakes with powdered chinchweed and potash while thunderstorm is approaching. Skewer end to end on lightning rod. The greased lightning will sizzle them to a turn, larding the snakes as they broil so they will be juicy and tender. Remove and consume after thunderstorm has passed over or you, too, may be sizzled and greased. Note: For preparation in native habitat August is the best time for this dish as at that time the Kaibab and Coconino Plateaux are redolent with thunderstorms.



### MARINADE YUMA

Soak a lard pail of ironwood beans overnight in Gila River water. Boil until done seasoning lightly with more Gila alkali if necessary.

Cut one yard of fileted rattlesnake into twelve pieces, wrap in elephant tree bark fastening with barrel cactus spines and marinade with white wine, centipede oil and desert croton. (If wine isn't white enough add a dollop of milk of magnesia—you will probably need it). Let stand overnight. Drain. Place Dutch oven over hot coals and grease well with mule fat. Brown rattlesnake in this until elephant tree bark is crisp. Add the marinade, 2 wild onions and judicious touches of quinine bush and arsenic. Simmer for two hours or until about dry. Drain beans and line mesquite batea with them and fill with the tempting meat dish. Nothing like it. (Famous last words).

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### KIPPERED RATTLESNAKE AU DEATH VALLEY

Kippered rattlesnake has many uses and can be made at different places but the true food crank maintains that the very best is prepared in the following manner:

17 rattlesnakes from the Funeral, Last Chance, Panamint, Avawatz and Black Mountains only.  
1 jar red ants  
8½ stalks skunk cabbage  
2 bushes chia  
1 bucket oak galls

Select a salt encrusted pool in the Devil's Golf Course in Death Valley—one that has a fine miasmic fog over it. Dump in all the ingredients in any order and weigh down with cottonball borax. Ready for use the following season.



### CASSEROLE VULTURE MINE

This is really an epicurean dream only available in the mining districts. In between running off batches of gold amalgam this can be prepared and slopped up.

Fill a retort with the following:

1 shovel skinned rattlesnake cut at every third backbone joint.  
2 lbs. mercury  
A couple dashes cyanide to get rid of any sulphides in the retort.  
(Mother-in-laws too)  
1 thumbnails each antimony, lead carbonate and corrosive sublimate.  
1 twist cut plug tobacco  
6 buzzard plumes

Clamp on lid and put in seething oven. When the mercury and sublimate are run off unplug—dip in and gorge yoreself. (Embalm-ing process patent applied for).

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## RATTLESNAKE PRETZELS

These are truly a desert rarity. This recipe was translated from a firewater soaked Piute Indian troubled with Death Valley D. Ts.

The rattlesnakes must be caught during noon day siesta, napping in warm sunshine. (Note: Those caught with smile on face are easier to tie and have rare flavor). Some prefer to dehide, others can't be bothered. Either way is OK. First soak in barrel cactus juice for three days. To do this cut top from large barrel cactus, hollow out and as juice runs in, place snakes in so juice will cover. This softens backbones and adds deliciousness. During this processing, look over desert for flat rock with capacity for miner's dozen pretzels. Build or borrow stone oven, fire with seasoned smoke tree logs. Tie rattlesnakes in various knots to fit occasion. When baked to a crisp, coat with desert varnish and sprinkle with fluorescent salt crystals.



## GLOSSARY

- Tequila—Mexican hangover constructor
- Olla—clay cooking pot
- Vinegaroon—another desert varmint
- Mule butter—try and find it
- Cupel—assayer's cup
- Horn spoon—prospector's necessity
- Chiltepin—balls of fire
- Chia—desert sage
- Pioche—Nevada mining town
- Mescal—small century plant
- Mono Lake shrimp—desert seafood
- Jajobas or goat nuts—edible desert nuts
- Arrastre—primitive ore mill
- Javelina—wild Arizona peccary
- Batea—wooden bowl

## IN AND AROUND THE MOJAVE DESERT

### CLASS I

Death Valley—*Neck Stretcher*  
Boulder Dam—*Tonsil Sunburner*  
Grand Canon—*Irrigation Ditch*  
Joshua Tree Natl. Mon.—*The Lost World*

### CLASS II

Dude Ranches—How to be western in Ten Easy Lessons  
Goofy Plants—The People, too!  
Desert Gems—For Calloused Tongues only  
Minerals—Even Fool's Gold  
Ghost Towns—Boo!  
Lake Mead—Interstate Bathtub  
Las Vegas—Sucker Traps  
Calico—Patchwork Mining  
Trash Dumps—for Discriminating Collectors  
Characters—We're waiting for you

### CLASS III

Mining—earthly appendectomies  
Cattle Ranches—Real Cows and Cowboys  
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Rodeos—City Slickers, Western Style  
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